

Valentine's Day

Thursday 14th February 2019

THE BIRCH

WOBURN

01525 290295

www.birchwoburn.com



Glass of Prosecco & Chef's Canapés



Starters

Roast Red Pepper, Plum Tomato & Ricotta Soup (v)

Smoked Gressingham Duck Breast

chicory, orange segments and raspberry dressing

Devonshire Potted Crab & Baby Prawns

sourdough croûte, spring onion, parsley and frisse salad

Warm Capricorn Goats Cheese (v)

herb tuile, honey roast figs and walnut salad



Gin & Raspberry Sorbet (v)



Mains

Carved Chateaubriand (to share)

baked portobello mushrooms, triple cooked chips, green and pink peppercorn sauce, mixed cress and rocket salad

Seared Swordfish Steak

cauliflower puree, steamed Romanesco broccoli, chilli sautéed jumbo prawn, lime velouté

Duo of Roast Game

Woburn Estate haunch of venison and smoked bacon wrapped pheasant breast, served with fresh herb potato cakes, French beans, port and redcurrant jus

Vegetarian Platter (v)

Asparagus Spears *poached quails egg and tarragon cream*

Fresh Mozzarella *heirloom tomato and fresh basil salad*

Curried Risotto *topped with carrot and fennel bhaji ,*



Dessert

Assiette of Dessert (to share)

3 delectable desserts on 1 plate with 2 spoons!

Dark Chocolate & Chilli Mousse *toasted hazelnut and vanilla crumbs*

Mango & Yogurt Parfait *lime, strawberry and pineapple salsa*

White Chocolate Cheesecake *winter berries and white chocolate sauce*
or

Whole Baked Camembert (to share)

homemade toasted bread, kirsch wild berry reduction and caramelised red onion chutney



Coffee & Homemade Chocolate Truffles

£65 per person

(v) - Suitable for vegetarians

Before ordering, please notify your server of any food or drink allergies/intolerances

A 10% gratuity will be added to your total bill which is distributed equally to all staff on duty